

ham and cheese turnovers

Serves 4, preparation 15 minutes cooking 35 minutes

- 1-pound package refrigerated pizza dough
- 8 ounces deli ham, thinly sliced
- 4 ounces Swiss cheese, thinly sliced
- ½ yellow onion, cut into thin rings

Directions

1. Heat oven to 400° F. Roll the pizza dough into a 14-inch circle and cut into 8 triangles.
2. Stack a slice of ham and cheese and some onion on the bottom of each triangle and roll the dough up around the filling. (Some will stick out the ends.)
3. Transfer the rolls to a parchment-lined baking sheet. Bake until golden and crisp, about 20 minutes.

You could also fill these with finely sliced or chopped vegetables – such as sweet peppers and mushrooms – to make a vegetarian version.